

# Operating and Cleaning Instructions for Dish Dispensers

## Loading Instructions

Only load a manageable stack of dishes at a time- approximately 4” (10.2 cm) to 5” (12.7cm). Each DIS model dispensing tube will accommodate a 26” (66cm) stack of plates or bowls.



**Keep fingers clear from the edge of the opening**

If the stack is over the guide posts and is bottomed out, it is full. If stack is over guide posts and not bottomed out (the stack will bounce up and down).

## Temperature adjustment- ET &QT models only

ET (even-temp) models have a 400 watt heating element and an adjustable thermostat. The factory setting for thermostat is “A” which gives an operating temperature of about 165°F (74°C) and effective plate temperatures of between 110°F (43°C) to 120°F (49°C) after about two or three hours of pre-warming.

QT (quick-temp) models have a 700 watt heating element and an adjustable thermostat. The factory setting for thermostat is “E” which gives an operating temperature of about 205°F (96°C) and effective plate temperature of between 130°F (54°C) to 150°F (66°C) after about two to three hours of pre-warming.

The thermostat is located on the bottom of the unit near the fan motor. Use the following directions to adjust.



**Unplug the unit and allow the unit to cool completely before handling.**

## How to Clean Unit:

1. Use a clean towel with warm water only.
2. Wipe all spills during and after your event.

**A fee of \$22.00 per hour will be charged to your event if extra cleanup is required. Thank You.**